Delicious Midwestern Potluck Salads

Easy Yummy Salads Ideas

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Contents

Candy Bar Apple Salad 1

Creamy Grape Salad..... 3

Potluck Taco Salad 6

Potluck German Potato Salad 8

Shrimp Pasta Salad 11

Bacon Pea Salad..... 13

Bacon Macaroni Salad 15

Overnight Layered Lettuce Salad 17

Red & Green Salad with Toasted Almonds 19

Crisp Waldorf Salad 22

Grandma's Spinach Salad 24

Merry Berry Salad 26

Frozen Cherry Salad **29**

Overnight Fruit Salad **32**

Barbecued Bean Salad **35**

Crunchy Ramen Salad **38**

Grandma's Potato Salad **41**

Layered Veggie Tortellini Salad **44**

12-Hour Salad **47**

Veggie Chopped Salad **49**

Mom's Super Stupendous Potato Salad **52**

Romaine & Cherry Tomato Salad **55**

Simple Lime Gelatin Salad **57**

Orange Gelatin Pretzel Salad **59**

Red-White-and-Blue Berry Delight **62**

Candy Bar Apple Salad

Total Time

Prep/Total Time: 15 min.

Makes

12 servings

Ingredients

1-1/2 cups cold 2% milk

1 package (3.4 ounces) instant vanilla pudding mix

1 carton (8 ounces) frozen whipped topping, thawed

4 large apples, chopped (about 6 cups)

4 Snickers candy bars (1.86 ounces each), cut into 1/2-inch pieces

Directions

In a large bowl, whisk milk and pudding mix for 2 minutes. Let stand until soft-set, about 2 minutes. Fold in whipped topping. Fold in apples and candy bars. Refrigerate until serving.

Test Kitchen Tips

Using crisp, tart apples like Granny Smiths helps to balance the sweetness.

For a pretty presentation and a bit of extra crunch, sprinkle chopped peanuts over the top.

Creamy Grape Salad

Total Time

Prep/Total Time: 20 min.

Makes

24 servings

Ingredients

1 package (8 ounces) cream cheese, softened

1 cup sour cream

1/3 cup sugar

2 teaspoons vanilla extract

2 pounds seedless red grapes

2 pounds seedless green grapes

3 tablespoons brown sugar

3 tablespoons chopped pecans

Directions

In a large bowl, beat the cream cheese, sour cream, sugar and vanilla until blended. Add grapes and toss to coat.

Transfer to a serving bowl. Cover and refrigerate until serving. Sprinkle with brown sugar and pecans just before serving.

Test Kitchen Tips

In many recipes, thick and tangy Greek yogurt stands in beautifully for sour cream and lightens things up.

Mix in chopped candy bars. Crunchy Snickers and Heath bars play particularly well with the juicy grapes.

Potluck Taco Salad

Total Time

Prep/Total Time: 25 min.

Makes

8 servings (1 cup dressing)

Ingredients

1 pound ground beef

1 envelope taco seasoning, divided

1 medium head iceberg lettuce, torn

1 can (16 ounces) kidney beans, rinsed and drained

1 large red onion, chopped

4 medium tomatoes, seeded and finely chopped

2 cups shredded cheddar cheese

4 cups crushed tortilla chips (about 8 ounces)

1 bottle (8 ounces) Thousand Island salad dressing

2 tablespoons taco sauce

Directions

In a large skillet, cook and crumble beef over medium heat until no longer pink, 6-8 minutes; drain. Stir in 3 tablespoons taco seasoning.

In a large bowl, layer beef mixture, lettuce, beans, onion, tomatoes, cheese and crushed chips. In a small bowl, mix salad dressing, taco sauce and remaining taco seasoning; serve with salad.

Potluck German Potato Salad

Total Time

Prep: 20 min. Cook: 25 min.

Makes

12 servings

Ingredients

3 pounds small Yukon Gold potatoes, unpeeled (about 10)

2 celery ribs, chopped

1 small onion, chopped

1 cup water

1/2 cup white vinegar

3/4 cup sugar

1 tablespoon cornstarch

1/4 teaspoon salt

1/4 teaspoon pepper

1/2 pound bacon strips, cooked and crumbled

Directions

Place potatoes in a large saucepan; add water to cover. Bring to a boil. Reduce heat; simmer, uncovered, just until tender, 12-15 minutes. Add celery and onion; continue cooking until vegetables are tender, about 5 minutes longer. Drain; set aside.

Meanwhile, in a small saucepan, whisk together next 6 ingredients. Bring to a boil; cook until thickened, about 2 minutes.

When cool enough to handle, slice potatoes; return to large saucepan with celery and onions. Add vinegar mixture, tossing to combine. Add bacon. Simmer mixture until heated through, 10-12 minutes. Serve warm.

Shrimp Pasta Salad

Total Time

Prep: 15 min. + chilling Cook: 15 min.

Makes

10 servings

Ingredients

8 ounces uncooked small pasta shells (about 2-2/3 cups)

1 pound peeled and deveined cooked shrimp, chopped

1 cup frozen peas, thawed

4 green onions, chopped

1/4 cup minced fresh parsley

1 cup mayonnaise

1 cup plain yogurt

1/4 cup lemon juice

2 tablespoons snipped fresh dill

1/2 teaspoon salt

1/4 teaspoon white pepper

Directions

Cook pasta according to package directions. Drain; rinse with cold water and drain again. In a large bowl, combine pasta, shrimp, peas, green onions and parsley. Mix remaining ingredients; stir into pasta mixture. Refrigerate, covered, at least 2 hours.

Bacon Pea Salad

Total Time

Prep: 10 min. + chilling

Makes

6 servings

Ingredients

4 cups frozen peas (about 16 ounces), thawed

1/2 cup shredded sharp cheddar cheese

1/2 cup ranch salad dressing

1/3 cup chopped red onion

1/4 teaspoon salt

1/4 teaspoon pepper

4 bacon strips, cooked and crumbled

Directions

Combine the first 6 ingredients; toss to coat. Refrigerate, covered, at least 30 minutes. Stir in bacon before serving.

Bacon Macaroni Salad

Total Time

Prep: 20 min. + chilling

Makes

8 servings

Ingredients

2 cups uncooked elbow macaroni

1 large tomato, finely chopped

2 celery ribs, finely chopped

5 green onions, finely chopped

1-1/4 cups mayonnaise

5 teaspoon white vinegar

1/4 teaspoon salt

1/8 to 1/4 teaspoon pepper

1 pound bacon strips, cooked and crumbled

Directions

Cook macaroni according to package directions; drain and rinse in cold water. Transfer to a large bowl; stir in tomato, celery and green onions.

In a small bowl, whisk mayonnaise, vinegar, salt and pepper. Pour over macaroni mixture and toss to coat. Refrigerate, covered, at least 2 hours. Just before serving, stir in bacon.

Overnight Layered Lettuce Salad

Total Time

Prep: 20 min. + chilling

Makes

16 servings (1 cup each)

Ingredients

1 medium head iceberg lettuce, torn

1 medium green pepper, chopped

1 small sweet red pepper, chopped

1 medium onion, sliced and separated into rings

2 cups frozen peas (about 10 ounces)

1 cup mayonnaise

2 tablespoons sugar

1 cup shredded cheddar cheese

12 bacon strips, cooked and crumbled

3/4 cup dried cranberries

Directions

In a 4-qt. or 13x9-in. glass dish, layer the first 5 ingredients. In a small bowl, mix mayonnaise and sugar; spoon over salad, spreading to cover.

Sprinkle top with cheese, bacon and cranberries. Refrigerate, covered, overnight.

Red & Green Salad with Toasted Almonds

Total Time

Prep/Total Time: 25 min.

Makes

12 servings (1-1/3 cups each)

Ingredients

1/4 cup red wine vinegar

1 tablespoon reduced-sodium soy sauce

2 garlic cloves, minced

2 teaspoons sesame oil

2 teaspoons honey

1 teaspoon minced fresh gingerroot or 1/2 teaspoon ground ginger

1/8 teaspoon Louisiana-style hot sauce

1/2 cup grapeseed or canola oil

SALAD:

2 heads Boston or Bibb lettuce, torn

1 head red leaf lettuce

1 medium sweet red pepper, julienned

2 celery ribs, sliced

1 cup sliced English cucumber

1 cup frozen peas, thawed

1 cup grape tomatoes, halved

1 cup sliced almonds, toasted

Directions

In a small bowl, whisk the first seven ingredients. Gradually whisk in grapeseed oil until blended.

In a large bowl, combine lettuces, red pepper, celery, cucumber, peas and tomatoes. Just before serving, pour dressing over salad and toss to coat. Sprinkle with almonds.

Note

To toast nuts, bake in a shallow pan in a 350° oven for 5-10 minutes or cook in a skillet over low heat until lightly browned, stirring occasionally.

Crisp Waldorf Salad

Total Time

Prep/Total Time: 15 min.

Makes

9 servings

Ingredients

2 large green apples, chopped

2 large red apples, chopped

1/2 cup chopped walnuts

1/4 cup sweetened shredded coconut

1/4 cup raisins

1 cup vanilla yogurt

1 tablespoon honey

1/2 teaspoon ground cinnamon

Directions

In a large bowl, combine the first five ingredients. In a small bowl, whisk the yogurt, honey and cinnamon until blended. Pour over apple mixture; toss to coat. Refrigerate until serving.

Grandma's Spinach Salad

Total Time

Prep/Total Time: 20 min.

Makes

8 servings

Ingredients

1/2 cup sugar

1/2 cup canola oil

1/4 cup white vinegar

1/2 teaspoon celery seed

10 ounces fresh baby spinach (about 13 cups)

1 small red onion, thinly sliced

1/2 pound sliced fresh mushrooms

5 hard-boiled large eggs, sliced

8 bacon strips, cooked and crumbled

Directions

Whisk first 4 ingredients until sugar is dissolved.

In a 13x9-in. dish, layer half of each of the following: spinach, onion, mushrooms and eggs. Repeat layers. Drizzle with dressing; top with bacon.

Health Tip: Skip the bacon and this is an easy meat-free, gluten-free, dairy-free potluck dish!

Merry Berry Salad

Total Time

Prep/Total Time: 20 min.

Makes

10 servings

Ingredients

1 package (10 ounces) mixed salad greens

1 medium red apple, diced

1 medium green apple, diced

1 cup shredded Parmesan cheese

1/2 cup dried cranberries

1/2 cup slivered almonds, toasted

DRESSING:

1 cup fresh cranberries

1/2 cup sugar

1/2 cup cider vinegar

1/4 cup thawed apple juice concentrate

1 teaspoon salt

1 teaspoon ground mustard

1 teaspoon grated onion

1 cup canola oil

Directions

Combine the first six ingredients. To make dressing, pulse next seven ingredients in a blender, covered, until well mixed. While processing, gradually add oil in a steady stream. Drizzle desired amount of dressing over salad; toss to coat. Refrigerate any leftover dressing.

Note

To toast nuts, bake in a shallow pan in a 350° oven for 5-10 minutes or cook in a skillet over low heat until lightly browned, stirring occasionally.

Frozen Cherry Salad

Total Time

Prep: 10 min. + freezing

Makes

12 servings

Ingredients

1 package (8 ounces) cream cheese, softened

1 carton (8 ounces) frozen whipped topping, thawed

1 can (21 ounces) cherry pie filling

2 cans (11 ounces each) mandarin oranges, drained

Maraschino cherries and orange wedges, optional

Directions

In a large bowl, combine the cream cheese and whipped topping. Stir in pie filling. Fold oranges into cream cheese mixture.

Transfer to a 9x5-in. loaf pan. Cover and freeze overnight. Remove from the freezer 15 minutes before cutting. Garnish with cherries and orange wedges if desired.

Test Kitchen Tips

Dark sweet cherries are larger and firmer than sour cherries. While sweet cherries are popular and delicious for eating out of hand, they're often too sweet for making desserts. Sour cherries are

generally considered better for baking. However, sweet cherries in a dessert recipe can allow you to get by with using less sugar.

When making the filling, be sure to gently fold in the whipped topping just until it's blended. The topping will deflate if it's overhandled.

Overnight Fruit Salad

Total Time

Prep: 30 min. + chilling

Makes

16 servings

Ingredients

3 large eggs, beaten

1/4 cup sugar

1/4 cup white vinegar

2 tablespoons butter

2 cups green grapes

2 cups miniature marshmallows

1 can (20 ounces) pineapple chunks, drained

1 can (15 ounces) mandarin oranges, drained

2 medium firm bananas, sliced

2 cups heavy whipping cream, whipped

1/2 cup chopped pecans

Directions

In a double boiler over medium heat, cook and stir eggs, sugar and vinegar until mixture is thickened and reaches 160°.

Remove from the heat; stir in butter. Cool.

In a large serving bowl, combine grapes, marshmallows, pineapple, oranges and bananas; add cooled dressing and stir to coat.

Refrigerate for 4 hours or overnight. Just before serving, fold in whipped cream and pecans.

Barbecued Bean Salad

Total Time

Prep: 40 min. + standing Cook: 1-1/2 hours + chilling

Makes

20 servings

Ingredients

1 package (16 ounces) dried pinto beans, rinsed

1 medium onion, chopped

1 medium green pepper, diced

1 medium sweet red pepper, diced

1 can (15-1/4 ounces) whole kernel corn, drained

DRESSING:

1/4 cup ketchup

1/4 cup cider vinegar

1/4 cup olive oil

3 tablespoons brown sugar

1 tablespoon Worcestershire sauce

1 tablespoon chili powder

5 teaspoons Dijon mustard

1 teaspoon ground cumin

1 teaspoon salt

1/4 teaspoon pepper

Directions

In a large kettle, cover beans with water; bring to a boil. Boil for 2 minutes. Remove from the heat and let stand 1 hour. Drain and rinse beans; return to the kettle. Cover with water again and bring to a boil. Reduce heat; cover and simmer for 1-1/2 hours or until beans are tender.

Drain and rinse beans; place in a large bowl and cool to room temperature. Add the onion, peppers and corn; toss.

In a saucepan, combine all dressing ingredients; simmer for 10 minutes. Pour over vegetables and mix well. Cover and chill.

Crunchy Ramen Salad

Total Time

Prep/Total Time: 25 min.

Makes

16 servings

Ingredients

1 tablespoon plus 1/2 cup olive oil, divided

1/2 cup slivered almonds

1/2 cup sunflower kernels

2 packages (14 ounces each) coleslaw mix

12 green onions, chopped (about 1-1/2 cups)

1 medium sweet red pepper, chopped

1/3 cup cider vinegar

1/4 cup sugar

1/8 teaspoon pepper

2 packages (3 ounces each) chicken ramen noodles

Directions

In a large skillet, heat 1 tablespoon oil over medium heat. Add almonds and sunflower kernels; cook until toasted, about 4 minutes. Cool.

In a large bowl, combine coleslaw mix, onions and red pepper. In a

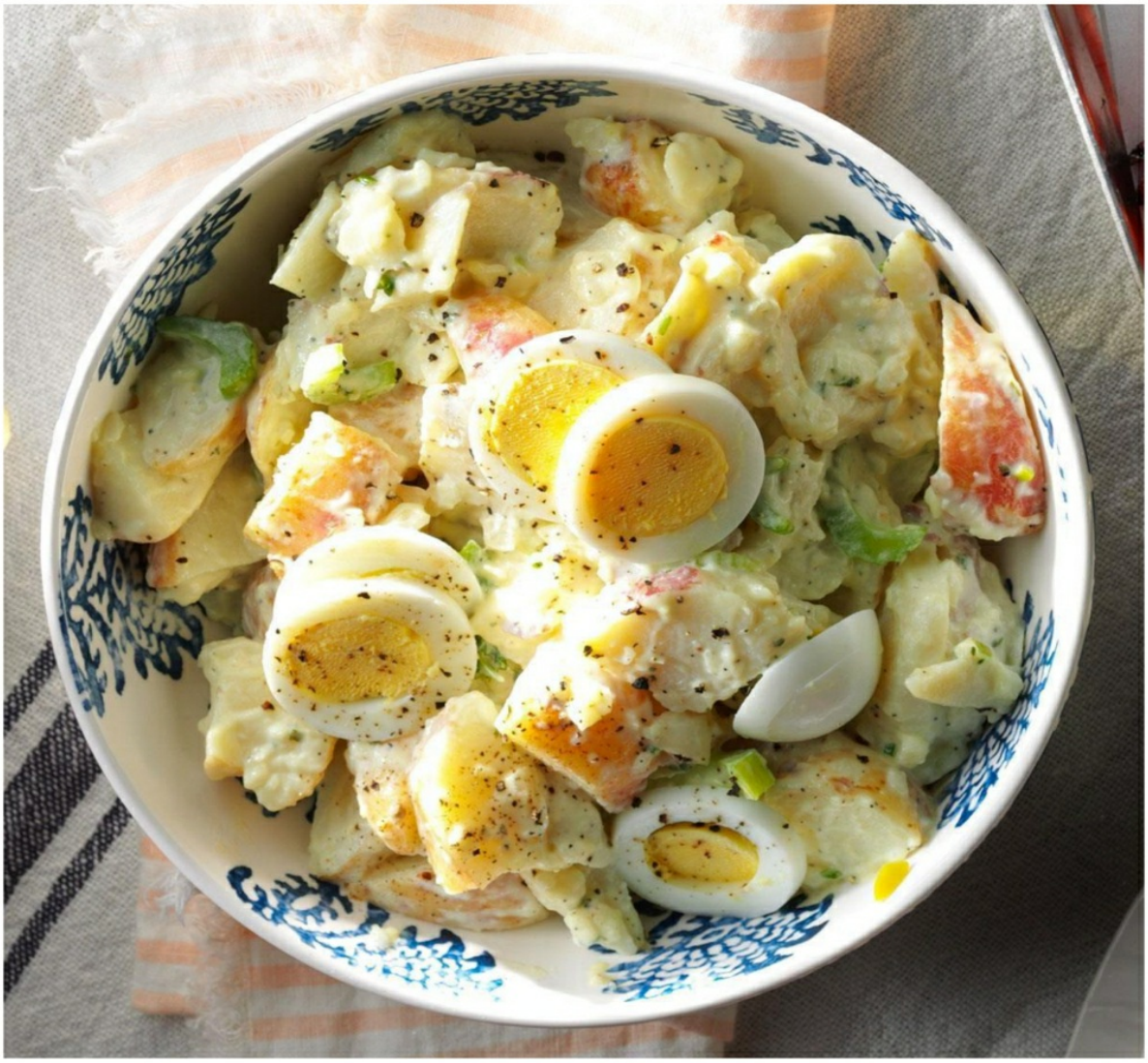
small bowl, whisk vinegar, sugar, pepper, contents of ramen seasoning packets and remaining oil. Pour over salad; toss to coat. Refrigerate until serving. Break noodles into small pieces. Just before serving, stir in noodles, almonds and sunflower kernels.

Test Kitchen Tips

The term coleslaw is derived from the Dutch word koolsla, literally translated as cabbage salad. The term has evolved to refer to many types of crunchy, shredded-vegetable salads that hold up well after being dressed.

Common olive oil works better for cooking at high heat than virgin or extra-virgin oil. These higher grades have ideal flavor for cold foods, but they smoke at lower temperatures.

Grandma's Potato Salad



Total Time

Prep: 1 hour + chilling

Makes

24 servings

Ingredients

6 pounds medium red potatoes

Water

DRESSING:

1 cup water

1/2 cup butter, cubed

1/4 cup white vinegar

2 large eggs

1/2 cup sugar

4-1/2 teaspoons cornstarch

3/4 cup heavy whipping cream

3/4 cup Miracle Whip

SALAD:

1 small onion, finely chopped

2 green onions, sliced

1 teaspoon salt

1/2 teaspoon pepper

3 hard-boiled large eggs, sliced

Paprika

Directions

Place potatoes in a stockpot and cover with water. Bring to a boil. Reduce heat; cover and cook until tender, 15-20 minutes. Drain. When cool enough to handle, peel and slice potatoes; cool completely.

For the dressing, in the top of a double boiler or metal bowl over barely simmering water, heat 1 cup water, butter and vinegar until butter is melted. In a small bowl, beat eggs; add sugar and cornstarch. Add to butter mixture; cook and stir until thickened, 5-7 minutes. Transfer to a large bowl; cool completely.

In a small bowl, beat cream until stiff peaks form. Stir Miracle Whip into cooled dressing mixture; fold in whipped cream. Stir in onion, green onions, salt and pepper. Add potatoes; toss lightly to combine. Refrigerate, covered, until chilled.

To serve, top with hard-boiled eggs; sprinkle with paprika.

Layered Veggie Tortellini Salad

Total Time

Prep/Total Time: 30 min.

Makes

10 servings

Ingredients

1 package (16 ounces) frozen cheese tortellini

2 cups fresh broccoli florets

2 cups cherry tomatoes, quartered

2 celery ribs, finely chopped

1 can (2-1/4 ounces) sliced ripe olives, drained

1 cup shredded cheddar cheese

PARMESAN DRESSING:

3/4 cup mayonnaise

3 tablespoons grated Parmesan cheese

2 tablespoons lemon juice

2 tablespoons heavy whipping cream

1 teaspoon dried thyme

Directions

Cook tortellini according to package directions; drain and rinse in cold water. In a 2-1/2-qt. glass bowl, layer the tortellini, broccoli, tomatoes, celery, olives and cheddar cheese.

In a small bowl, whisk the dressing ingredients; spoon over salad, or serve alongside. Cover and refrigerate until serving.

12-Hour Salad

Total Time

Prep: 20 min. + chilling

Makes

12 servings

Ingredients

8 cups torn mixed salad greens

1-1/2 cups chopped celery

2 medium green peppers, chopped

1 medium red onion, chopped

2-1/2 cups frozen peas (about 10 ounces), thawed

1 cup mayonnaise

1 cup sour cream

3 tablespoons sugar

1 cup shredded cheddar cheese

1/2 pound bacon strips, cooked and crumbled

Directions

Place greens in a 3-qt. bowl or 13x9-in. dish. Layer with celery, peppers, onion and peas.

Mix mayonnaise, sour cream and sugar; spread over top. Sprinkle with cheese and bacon. Refrigerate, covered, 12 hours or overnight.

Veggie Chopped Salad

Total Time

Prep/Total Time: 25 min.

Makes

12 servings

Ingredients

3 cups finely chopped fresh broccoli

3 cups finely chopped cauliflower

3 cups finely chopped celery

2 cups frozen peas (about 8 ounces), thawed

6 bacon strips, cooked and crumbled

1-1/3 cups mayonnaise

1/4 cup sugar

2 tablespoons grated Parmesan cheese

1 tablespoon cider vinegar

1/4 teaspoon salt

3/4 cup salted peanuts

Directions

In a large bowl, combine the first 5 ingredients. In a small bowl, mix mayonnaise, sugar, cheese, vinegar and salt until blended. Add to salad and toss to coat. Just before serving, stir in peanuts. Refrigerate

leftovers.

Test Kitchen Tips

Don't throw away those tasty broccoli stems. Just peel the outside layer with a veggie peeler, then chop and enjoy.

Lighten up by using reduced-fat mayo and adding 3 more cups of any chopped vegetables you'd like.

This salad is easily customizable. Add some shaved Brussels sprouts, or swap sunflower seeds for the peanuts. Try adding raisins or dried cranberries.

Mom's Super Stupendous Potato Salad

Total Time

Prep: 20 min. Cook: 15 min. + chilling

Makes

12 servings

Ingredients

1 garlic clove, peeled

3 pounds small red potatoes, quartered

2 tablespoons cider vinegar, divided

1-1/2 teaspoons salt, divided

6 hard-boiled large eggs, divided use

1 cup mayonnaise

1/2 cup sour cream

1 tablespoon Dijon mustard

1/2 teaspoon paprika, plus extra for garnish (optional)

1/4 teaspoon pepper

1 medium sweet onion, finely chopped

2 celery ribs, finely chopped

2 tablespoons minced fresh parsley

Directions

Skewer garlic with a toothpick (to make it easy to find after cooking). Place potatoes, 1 tablespoon vinegar, 1 teaspoon salt and skewered garlic in a Dutch oven; add water to cover. Bring to a boil. Reduce heat; simmer until tender, 10-12 minutes. Drain potatoes, reserving garlic; remove skewer and crush garlic.

Meanwhile, chop 5 eggs. Whisk together mayonnaise, sour cream, mustard, paprika, pepper, garlic and remaining vinegar and salt. Stir in potatoes, chopped eggs, onion and celery. Refrigerate 4 hours or until cold.

Just before serving, slice remaining egg. Top salad with egg; sprinkle with parsley and, if desired, additional paprika.

Romaine & Cherry Tomato Salad

Total Time

Prep/Total Time: 20 min.

Makes

8 servings

Ingredients

1 small bunch romaine, torn

2 cups grape tomatoes, halved

1 package (12 ounces) frozen peas, thawed

1 small red onion, thinly sliced

1-1/2 cups reduced-fat mayonnaise

1 cup shredded Parmesan cheese

8 bacon strips, cooked and crumbled

Directions

In a 3-qt. trifle bowl or glass bowl, layer romaine, tomatoes, peas and onion. Spread mayonnaise over onion. Sprinkle with cheese and bacon. Refrigerate until serving.

Simple Lime Gelatin Salad

Total Time

Prep: 20 min. + chilling

Makes

10 servings

Ingredients

2 packages (3 ounces each) lime gelatin

2 cups boiling water

1 quart lime sherbet

1 carton (8 ounces) frozen whipped topping, thawed

Directions

In a large bowl, dissolve gelatin in boiling water. Beat in sherbet until melted. Add whipped topping; beat well.

Pour into an 8-cup ring mold coated with cooking spray. Refrigerate for 4 hours or until set. Unmold onto a serving platter.

Test Kitchen Tips

To help gelatin slip seamlessly out of the mold, dip the mold in warm water for about 10 seconds before inverting it onto a serving platter.

This and other jello salad recipes can be made in a rainbow of colors and flavors. Try orange, raspberry or pineapple gelatin and matching sherbet.

To avoid a lopsided salad, be sure to store it on a level shelf in the refrigerator.

Orange Gelatin Pretzel Salad

Total Time

Prep: 20 min. + chilling Bake: 10 min. + cooling

Makes

12 servings

Ingredients

3/4 cup butter, melted

1 tablespoon plus 3/4 cup sugar, divided

2 cups finely crushed pretzels

2 cups boiling water

2 packages (3 ounces each) orange gelatin

2 cans (8 ounces each) crushed pineapple, drained

1 can (11 ounces) mandarin oranges, drained

1 package (8 ounces) cream cheese, softened

2 cups whipped topping

Optional: Additional whipped topping and mandarin oranges

Directions

Preheat oven to 350°. Mix melted butter and 1 tablespoon sugar; stir in pretzels. Press onto bottom of an ungreased 13x9-in. baking dish. Bake 10 minutes. Cool completely on a wire rack.

In a large bowl, add boiling water to gelatin; stir 2 minutes to

completely dissolve. Stir in fruit. Refrigerate until partially set, about 30 minutes.

Meanwhile, in a bowl, beat cream cheese and remaining sugar until smooth. Fold in whipped topping. Spread over crust.

Gently spoon gelatin mixture over top. Refrigerate, covered, until firm, 2-4 hours. To serve, cut into squares. If desired, top with additional whipped topping and oranges.

Note: For single-servings, prepare layers as directed. In each of twelve 9-oz. cups or 1/2-pint canning jars, layer about 2 Tbsp. pretzel mixture, 2 Tbsp. cream cheese mixture and 1/3 cup gelatin mixture. Refrigerate and top as directed.

Red-White-and-Blue Berry Delight

Total Time

Prep: 25 min. + chilling

Makes

8 servings

Ingredients

1/2 cup sugar

2 envelopes unflavored gelatin

4 cups white cranberry-peach juice drink, divided

1 tablespoon lemon juice

2 cups fresh strawberries, halved

2 cups fresh blueberries

cream:

1/2 cup heavy whipping cream

1 tablespoon sugar

1/4 teaspoon vanilla extract

Directions

In a large saucepan, combine sugar and gelatin. Add 1 cup cranberry-peach juice; cook and stir over low heat until gelatin is completely dissolved, about 5 minutes. Remove from the heat; stir in lemon juice and remaining cranberry-peach juice.

Place strawberries in an 8-cup ring mold coated with cooking spray; add 2 cups gelatin mixture. Refrigerate until set but not firm, about 30 minutes. Set aside remaining gelatin mixture.

Stir blueberries into remaining gelatin mixture; spoon over strawberry layer. Refrigerate overnight. Unmold onto a serving platter.

In a small bowl, beat cream until it begins to thicken. Add sugar and vanilla; beat until stiff peaks form. Serve with gelatin.

Note

If using frozen blueberries, use without thawing to avoid discoloring the batter.